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Growers'

Handbook

..and..

Price List of Olive Trees

Grown by

JOHN S CALKINS

POMONA

LOS ANGELES CO., CAL.

OLIVE
GROWERS'
HANDBOOK

AND

PRICE LIST of OLIVE TREES

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Dec. 1, 1894

POMONA

PROGRESS

PRINT

Olive Growers' Handbook

A NEW METHOD OF PROPAGATING OLIVE TREES.—Cuttings of the current season's growth about three inches long with two leaves near the top are planted in propagating houses during November and December. Those which have formed roots are planted out in nursery rows during the following spring and summer months. In two years they are large enough for orchard planting, though many have been successfully planted in the orchard at one year of age. This method of propagating assures abundance of roots and the early bearing of the trees; sometimes they show fruit the second year after planting out in orchard and it is common for them to bear quite a crop the third year.

AGE OF TREES FOR TRANSPLANTING.—The medium size two year old trees are preferable to extra large ones, as the former can be taken up with less loss of roots and they recover from the shock of transplanting sooner, making a better growth the first season and coming into bearing as soon as the large trees.

TRANSPLANTING.—If the trees have not been trimmed when they come to hand, at least a portion of the side branches should be removed to balance the loss of roots in digging. While planting, the roots should be kept moist and protected from the sun and wind, and a

little water used to settle the soil about the roots, taking care to cover up the wetted soil with dry earth. They should not be planted more than three or four inches deeper than they stood in the nursery. By staking the trees on the leeward side and tying them closely to the stakes, it will in a measure prevent their having so many more branches on that side than on the windward side. If any of the trees do not have an upright leader, a limb may be tied to the stake and a leader can be thus secured.

TIME TO TRANSPLANT.—Olive trees may be successfully transplanted during January, February and March, though it may be done as late as May if the trees are taken up and heeled in before growth starts, but it should be remembered that the earlier in the season they are planted the more benefit they receive from the rains.

HOW FAR APART TO PLANT.—Twenty feet apart each way—108 to the acre—is recommended. If it is found expedient in ten or fifteen years to thin out, it may be done by removing every alternate diagonal row; the trees will then be about twenty-eight feet apart. But if the trees are properly shortened in annually the removal will not be necessary.

PRUNING.—During the first season of planting, sprouts will come out along the stem of the trees; these should be allowed to grow, as they promote root formation, cause the trees to become stocky and shield the stem from the hot rays of the sun; the next year, commencing at the ground, a part of them may be cut off, and so on from year to year until the desired height of trunk is attained. All sprouts from the roots should be removed as soon as they appear, and if any of the side shoots on the body grow too

strong the ends should be pinched off and any undue growth of strong limbs and vertical shoots should be shortened in. When olive trees come into bearing they generally yield two or three heavy crops; after that if they have not been properly pruned they do not bear so heavily. The pruning of olive trees so as to promote fruitfulness is a simple matter if it is kept in view that the fruit comes on the wood made the previous season and that the oftener a branch bears the less fruitful it becomes. The rational method would then appear to be the annual removal of those branches that may have become in a measure unfruitful, having had in view in the previous pruning the retaining and promotion of fruit-bearing branches to take their places; luckily the olive may be made to throw out new branches readily even from large limbs, so that new bearing branches may be easily secured. The leaving of olive trees unpruned for two or more years so that it becomes necessary to saw off large limbs leads to bad results and is more the cause of unfruitfulness than any inherent defect in the trees. If olive trees are properly handled from the beginning the pruning shears is sufficient for the work. The best time for the general pruning is soon after the crop is gathered; it should be done at all events before growth commences in the spring.

SOIL.—I have seen trees doing well in heavy adobe strongly impregnated with alkali and so on through from hard pan to light sandy soil, and I believe that olives can be grown successfully on most of our California lands.

IRRIGATION.—No doubt it can be truthfully said that at least three-fourths of the olives produced in this State are grown without irrigation and that in most locations the trees may be

safely planted with a view of non-irrigation, except perhaps in a season of very scanty rain fall they might need to be watered to carry through a crop of fruit. Hauling water to them in such a case would pay.

INSECT PESTS.—In common with citrus fruits the olive is liable to be infested with black scale, especially near the coast. By annually spraying my trees with the rosin wash in the autumn at a cost of less than ten cents each I have not suffered from the pest in the least degree. The *Rhizobius* which was introduced into Santa Barbara County from Australia has completely destroyed the black scale in numbers of badly infested olive and orange orchards there and it is hoped that in time it will be equally effective throughout the State.

VARIETIES.—I have some sixty varieties in course of propagation of which I offer this season forty-five as listed herein. The greatest care is exercised that trees shall be true to label. Most varieties are so distinct in appearance that they may be recognized, and this aids in preventing mistakes. The first seventeen varieties named in the Price List are highly esteemed and best known in California, the first two being especial favorites. The Nevadillo and Manzanillo ripen very early in the season, the latter is one of the best for pickles and the former yields a very large percentage of oil of excellent quality. It is thought that the planting of two or more varieties near together in the same orchard may promote fruitfulness, alternating no farther than the fourth row. As the industry grows no doubt a grader will be used and the larger fruit of the different varieties will be made into pickles and the smaller into oil. It is believed that a large olive like the Manzanillo is preferable for pickles to an

extra large variety, as in the latter difficulty will be encountered in extracting the bitterness without softening the fruit. The tendency of olive trees is to overbear; by thinning out the fruit that which remains will be larger and it will mature earlier in the season.

METHOD OF PICKLING OLIVES.—For six gallons of olives dissolve one pound of G. T. Lewis' concentrated lye in six gallons of water, adding four pounds of salt; soak the olives in this mixture until the bitterness is extracted, which requires from two to four days, sometimes more. When the flesh is colored to the pit the bitterness is discharged. The liquid should be drawn off several times daily and poured back over the olives. After the bitterness is all out, the olives should be put in water until they are free from lye, which requires five days or more, changing the water daily. Then put on a brine of three pounds of salt to six gallons of water to take out the least trace of lye or bitterness if any remains. Finally cover them with new brine made with three pounds of salt to four and one-half gallons of water.

PROFITS OF OLIVE CULTURE.—Many instances similar to the following might be given if space permitted:

A neglected olive orchard near Pomona, having had several non-resident owners, came under the care of the late G. C. Muir, who was wholly inexperienced in olive culture. He made that season 3000 gallons of pickled olives, which sold for from 75 cents to \$1 per gallon; he also made considerable oil, which won first prize at the Citrus Fair in Los Angeles. The returns from about three hundred trees amounted to upward of \$2500. He thus demonstrated that even a beginner can make excellent oil

and pickles with simple and cheap means. His entire apparatus cost less than \$100.

"Six years ago," says the Auburn Herald, "William Shillingsburg purchased an eighty-acre tract of about the poorest land in the neighborhood, on one of the highest and driest hilltops near Newcastle, Placer county. He pulled up stumps, grubbed out brush, quarried rocks, reclaimed old mined-out land, and filled up mining cuts. He has now, upon what was regarded the worst part of the eighty, a bearing olive orchard which yielded this season 5000 gallons of olives. It is located high above his irrigating ditch, on red granite soil, which looks so parched and burnt as almost to cause one to believe that His Satanic Majesty had for generations past used it for a gridiron; no water other than the rain has ever touched the land, and the owner says he would drive a man off with a gun if he found him fooling around his trees with water."

Major L. H. Utt, of Redlands, has an orchard, at Pala, San Diego county, of one hundred trees that, when sixteen years old, averaged eighty gallons of olives per tree that year. .

G. F. Havens, of Santa Ana, writes that he has an orchard in Orange county, fifteen miles from the coast, at an elevation of 1500 feet, planted at the foot of an adobe hill; trees have never been irrigated and have never been infested with the black scale; they bore a little fruit the third year from the cutting; the fourth year they bore from one to four gallons per tree, and at the age of seven years some of them bore twenty gallons that year. Thus it will be seen that in some cases the trees will show a little fruit the third year from planting and yield returns the fourth year.

THE OUTLOOK FOR OLIVE CULTURE IN CALIFORNIA.—The first question to be considered is whether olives can be grown here. The object lessons in the shape of bearing trees throughout the State fully answer that question. I have in mind a six or seven year old orchard of fifteen acres in this vicinity which is bearing this year a crop estimated at some ten thousand gallons. It has been found that trees come into bearing several years younger here than they do in Europe, that they thrive along the coast, in the hot interior valleys and on the elevated foothills of our mountain ranges. Our soils are generally rich in lime and potash, which are essential constituents in the growth of the olive. We have a large acreage of low priced lands on which no other fruit can be grown with profit, where the olive will thrive and yield fair crops; these favorable conditions will enable us to place the product upon the market at a less price than the imported, and the superiority of our ripe nutritious olives over the green and woody foreign article and of our pure oil over the adulterated oil imported into the country is generally conceded. The question of a paying market for the product should be considered. This is one of the largest olive producing localities in the State and it is only within two or three years that they have been produced here in quantity. Within a few weeks after the crop is put upon the market there are no home olives to be found in the stores and it happens every season that orders are received by the growers that cannot be filled for want of the goods. It is well known that olive growing countries are olive consuming countries; this is emphasized here in Pomona where olives may be conveniently obtained; the use of home pickled olives

in this vicinity has become general while the supply lasts. There are but few places in the State where olives are yet produced in quantity and it is safe to assume that not one person in a hundred on this coast has ever seen a California pickled olive, and when their use has become as common as here, which will come about as soon as they can be as conveniently procured, the quantity required to supply the home demand alone will be enormous, as California ripe olives are not merely a condiment but a nourishing food supplying the place of meat, the love of them growing with their use. The numerous orders received here from the East indicate that we will secure that market also as soon as the goods can be produced in sufficient quantity to meet it. That the demand will increase with the supply I do not doubt. The price of olives this year delivered at the works is five cents per pound, but most of the growers pickle their own fruit. Present quotations for pickled olives are as follows: In ten gallon oak kegs, for fancy \$11.25 per keg; for standard \$9.75 per keg, including package. Olive orchards often net several hundred dollars per acre. The importation of olives, so-called olive oil, and sardines is on the increase from year to year. I learn from the Treasury Department at Washington that in 1893 this country imported more than half a million dollars' worth of pickled olives, nearly a million dollars' worth of alleged olive oil, and nearly a million and a half dollars' worth of sardines. In the course of time when the supply is sufficient, pure California olive oil will take the place of the adulterated oil brought from abroad which now in the main holds the markets of this country. The waters of this Coast abound in genuine sardines and the business of canning them has

been entered upon; the industry is capable of large proportions and the demand for enormous quantities of oil for this purpose is to be expected. The consideration of this subject leads one to believe that olive culture is destined to become a leading industry in this State and that California will eventually reap the rich rewards now enjoyed by the olive growing regions of Europe.

Price List

I will receive and book early orders as per list below; these quotations are lower than ever made before by me and I claim the right to advance prices without notice. An experience of nearly thirty years in the nursery business, six of which has been devoted exclusively to raising olive trees, has taught me the importance of good packing. I pack very carefully with moss, for which no charge is made. Neither do I make any charge for delivery at railroad stations here.

As the Nevadillo is the most sure to root in the propagating houses and the most vigorous grower in my collection I can offer that valued variety cheaper than any other. The difference in price of different varieties is owing mainly to cost of production.

To promote root growth and cause trees to grow stocky I leave the side branches on the trees during the growing season.

A book on olive culture of sixteen pages will be mailed free to all who apply for it.

500 at 1000 rates; 50 at 100 rates.

The trees here quoted are two years and two and one-half years old.

NEVADILLO BLANCO.

	Each	100	1000
4 to 5 feet high10	\$8.00	\$60.00
3 to 4 feet high09	7.00	50.00
2 to 3 feet high08	6.00	40.00

MANZANILLO, COLUMELLA, REGALIS.

	Each	100	1000
4 to 5 feet high15	\$12.00	\$100.00
3 to 4 feet high12	10.00	80.00
2 to 3 feet high10	8.00	60.00

MISSION.

	Each	100	1000
4 to 5 feet high12	\$10.00	\$80.00
3 to 4 feet high10	8.00	60.00
2 to 3 feet high09	7.00	50.00

RUBRA, CORREGGIOLA, RAZZA, FRANTOIA, ATRO-VIALACEA, CAYON, GROSSAIA, PRECOX.

	Each	100	1000
3 to 4 feet high17	\$14.00	\$120.00
2 to 3 feet high15	12.00	100.00

PENDULINA, UVARIA, OBLONGA, MORINELLO.

	Each	100	1000
3 to 4 feet high15	\$12.00	\$100.00
2 to 3 feet high12	10.00	80.00

SALONICA, ATTICA, ORIOLA, NIGERINA, BELMONTE, OLEVASTRA, ROSALINA PIANGENTE, INFRANTOIA, LUCQUES, ATRO-RUBENS, VERDALE, GENTILE, AMELAU, CUCCO, LECCINO, COLUMBARO, HUFF'S SPANISH, LAVIGNON, MACROCARPO, POLYMORPHA, RADIOLO, RAPUINA, TAGGIASCO, two years old.

2 to 4 feet high 25 cents each

TRUE PICHOLINE, ST. AGOSTINO, SANTA CATERINA, ASCOLANA, two years old.

2 to 4 feet high 35 cents each

I offer a large stock of leading varieties of Orange and Lemon trees, two year old buds on sweet stock; also 25,000 Orange Seedlings two years old in seed bed at very low prices.

